

FORMULATION GUIDE

IMITATION MAYONNAISE WITH - NEOBEE® M-5

NEOBEE M-5 is the first in the line of Structured Lipids available for formulation in your nutritional products.

I. Paste

<u>Ingredient</u>	<u>Percent</u>
Purity 420-A Starch ¹	7.280
Water	62.637
White Vinegar (50 Grain)	13.040
Maltrin 100 ²	13.510
Salt	2.730
Sodium Benzoate	0.180
Calcium Disodium EDTA	0.013
Mustard Powder	0.610

Procedure

1. Slurry ingredients and heat to 190° F.
2. Hold 10 minutes at 190° F with mixing.
3. Use paste in mayonnaise formula.

II. Mayonnaise

<u>Ingredient</u>	<u>Percent</u>
Paste (cooled to room temp.)	56.00
Egg yolks	4.50
Whole eggs	3.60
Sugar	0.90
NEOBEE M-5	35.00

Procedure

1. Combine eggs, salt, and paste in mixer.
2. Add **NEOBEE M-5** in slow steady stream, with mixing.
3. Mix at high speed until smooth product is formed.

Other ingredients available from:

¹National Starch and Chemical Co., Bridgewater, NJ.

² Grain Processing Corp., Muscatine, IA.